

HALL OF FAME

Tried-and-tested favourites plus rolls, jaffles and banh mi for kicks.

First there were bombers and muffulettas – now Perth boasts its own meaty sandwich, the Continental roll, at deli **Re Store** (231 Oxford St, Leederville, WA, 08 9444 9644; 72 Lake St, Northbridge, WA, 08 9328 1877), while the béchamel-rich croque-monsieur at **Budburst Small Bar** (406 Oxford St, Mount Hawthorn, WA, 08 9444 3406) continues to draw admirers. The Gruyère- and horseradish-spiked yabby jaffle at **Monster** (Hotel Hotel, 25 Edinburgh Ave, Canberra, 02 6287 6287) is essential eating. At **Alimentari** (251 Brunswick St, Fitzroy, Vic, 03 9417 2267) the BEST – bacon, egg, spinach, tomato, provolone and tomato relish – is a cure for hangovers. Ditto the classic banh mi from **N Lee Bakery** (220 Smith St, Collingwood, Vic, 03 9419 9732) – crunchy bread roll, pâté, mayo, chilli, coriander and pork. For the pastrami sandwich at **Esquire** (145 Eagle St, Brisbane, Qld, 07 3220 2123), the wagyu tri-tip is brined in honey and juniper for three weeks before it's barbecued, smoked, and slow-cooked and then folded into a rye sourdough roll with ketchup, Dijon, Gouda and pickles. The veal sweetbread schnitzel sandwich is a hot-ticket item at **Fleet** (2/16 The Terrace, Brunswick Heads, NSW, 02 6685 1363). Soft white bread enfolds hot crumbed veal sweetbreads and anchovy mayo. The blood-sausage sanger at **Ester** (46-52 Meagher St, Chippendale, NSW, 02 8068 8279) is pure Australiana, while the mortadella and tomato sauce combo at **Acme** (60 Bayswater Rd, Rushcutters Bay, NSW, 02 8068 0932) is a winner. For a fiery salad sambo, go the nahm prik nuum at **Boon Café** (425 Pitt St, Sydney, NSW, (02) 9281 2114). At **Momofuku Sciobo** (80 Pyrmont St, Pyrmont, NSW, 02 9657 9169), pray that Paul Carmichael is frying up his signature chicken sandwich.



Porchetta roll
Victor Churchill, Sydney

While the wagyu brisket rolls at Victor Churchill's younger sibling, Vic's Meat Market, are also worthy of applause, nothing beats the Woollahra original for a show. Walk past the cases and dry-ageing rooms and front up to the rôtisserie, where from 11am till 3pm you can have slices of salty porchetta layered into a milk bun with Dijon and a lightly pickled slaw. And all with the finesse and ceremony you'd expect from Sydney's finest butcher. *Victor Churchill, 132 Queen St, Woollahra, NSW, (02) 9328 0402*



Steak sandwich
Bread in Common, Perth

If you listen to conventional wisdom, more is more when it comes to the steak sanger. But Scott Brannigan, chef at Fremantle's perpetually buzzing bakery-mess hall Bread in Common, has gone the other way by cleverly downsizing this Aussie pub classic. Starring tender minute steak, cos, Comté and crème fraîche in house-baked ciabatta, this lunchtime-only sandwich is a win for the less-is-more approach. *Bread in Common, 43 Pakenham St, Fremantle, WA, (08) 9336 1032*

The fish is a tin of Ortiz sardines, and the chips? Smith's classic thins. It all comes together in a ciabatta roll.



Fish and chip sandwich
Continental Deli, Sydney

Born from a craving that Continental manager Mikey Nicolian had one day at work, this "fish and chip" sandwich is pure after-school cool. The fish is a whole tin of Ortiz sardines, and the chips? Smith's classic thins. Enriched by Pepe Saya butter, mayo and hot sauce, it all comes together in a ciabatta roll with slices of dill pickle. Extra points for the accompaniment, too: the Ortiz tin filled with more chips swimming in sardine oil. *Continental Deli, 210 Australia St, Newtown, NSW, (02) 8624 3131*



Poached egg and salad sandwich
Cornersmith, Sydney

A staple at the original café – and also available at its vego spin-off in Annandale – the poached egg sarnie is a seasonal showcase of the veggie patch that not only highlights local producers (the roll is from Marrickville's The Bread & Butter Project) but also the café's DIY ethos (it's made with soy-milk aioli). The winter edition has a cavolo nero, radicchio and persimmon salad with a green tomato relish. *Cornersmith, 314 Illawarra Rd, Marrickville, NSW, (02) 8065 0844; 88 View St, Annandale, NSW, (02) 8084 8466*